

COOPERATIVE EUROPEAN GRAPEVINE MOTH (EGVM) QUARANTINE PROJECT COMPLIANCE AGREEMENT for use with Master Permit QC 1269

EXHIBIT 1269 D-1- RECEIVER (Wineries, Juicers, Custom Crushers): Bulk Grapes For Crush Located INSIDE the EGVM State Interior Quarantine Area

Provisions for Intrastate Movement of Bulk Grapes for Crush Produced Inside the EGVM State Interior Quarantine Area

Establishment shall receive bulk grapes for crush **from within** the area quarantined for EGVM when complying with *all* of the following:

1. Allow the Project to place and service traps for the detection of EGVM at intervals determined by the Project.
 2. Only receive bulk grapes for crush grown inside the quarantine area from a **hauler*** operating in accordance with Master Permit QC 1269 under compliance with the Project.
 3. Process bulk grapes for crush as follows:
 - a) Prioritize processing **before** shipments grown outside the quarantine area
 - b) Process within two hours of arrival
 - c) Safeguard while waiting for processing
 4. Ensure grapes are crushed by a **receiver*** operating in accordance with Master Permit QC 1269 under compliance with the Project (i.e. a custom crushing facility operating under Master Permit QC 1269, Exhibit D1 or D2).
 5. Provide crushing facility with the location of the vineyard(s) where grapes for crush are grown and whether or not the location is inside or outside the quarantine area.
 6. Unfermented pomace (solid remnants of grapes after pressing, which contains the skins, pulp, seeds, and stems of the fruit) is regulated as bulk grapes. Unfermented pomace not handled in a manner approved for bulk grapes should be treated as green waste.
 7. Green waste includes culled or discarded fruit, fruit skins, leaves/branches, stems, vines, foliage, grape spurs and canes, unfermented pomace, winery and harvesting waste, home garden waste, grass clippings, space trimmings, weeds or other vegetative material, etc. All green waste should be handled as prescribed in Appendix 1 or as specified below (see "special instructions"). **Appendix 1 is available online at:**
http://www.cdfa.ca.gov/phpps/PE/InteriorExclusion/egvm_quarantine.html
- Must and fermented pomace do not need to be handled as green waste.
8. Ensure all equipment (bins, barrels, machinery, gondolas, etc.) used for the transport of bulk grapes is thoroughly cleaned of all host material and debris upon arrival and prior to leaving the receiving premise.
 9. Maintain records of each shipment from and within the EGVM state interior quarantine for a period of two years and make those records available to the Project upon request.
 10. Ensure all employees receive training to be compliant with all specifications of this compliance agreement exhibit.

***Project approved haulers and receivers operating in accordance with Master Permit QC 1269 can be verified online at: http://www.cdfa.ca.gov/phpps/PE/InteriorExclusion/egvm_quarantine.html**

Shipments found to be in violation of the above stipulations are subject to being held, rejected, destroyed, or subject to other prescribed actions at the discretion of the Project.

SPECIAL INSTRUCTIONS: _____

Printed name (Owner/Manager)

Signature of Establishment

Date

Failure to comply with stipulations outlined above may result in civil penalties pursuant to California Food and Agricultural Code Section 5705 and/or revocation of this Agreement.